

LET'S GET STARTED

The BIG Soft Pretzel • \$12

24 oz. freshly baked pretzel topped with salt and served with Wharf mustard and beer cheese

Butternut Squash Bruschetta with Candied Pecans • \$11

Roasted butternut squash folded into mascarpone cheese on a grilled baguette drizzled with honey

Kale Pot Stickers • \$10

Fried wonton filled with kale, corn, soy beans, carrots and spinach served with an Asian glaze

Vega-nachos • \$10

Flour tortilla chips served with black bean hummus, guacamole, pico de gallo, freshly pickled jalapeños and black olives

Carnitas Sliders • \$10

Four slow roasted pork sliders topped with BBQ sauce and Wharf slaw

Pierogies • \$8

Four homemade potato pierogies with caramelized onions, sour cream and Wharf slaw

BY THE HANDFUL

Turkey Wrap • \$12

Roasted turkey breast, bacon, lettuce, tomato, cheddar and Siracha aioli

Apple Bacon Grilled Cheese • \$14

Cheddar and provolone cheese, bacon and green apple on grilled sourdough bread

Quarter Pound BLT • \$13

¼ lb. of bacon on sour dough with a roasted garlic mascarpone spread and a sweet heat tomato jam

The Standard Burger • \$11

Grilled angus patty with lettuce, tomato and red onion

Add choice of cheese: American, swiss, provolone, smoked cheddar

Slow-rolling Philly Cheese Steak • \$14

12-hour slow roasted chuck round on ciabatta topped with onions and mushrooms, provolone cheese and garlic aioli

The Cuban • \$14

Roasted pork sandwich with ham, swiss cheese, pickles and roasted garlic Cuban mustard on a ciabatta bun

Traditional Double-decker Club • \$14

Cold cut ham, turkey, bacon, local tomatoes, local lettuce and garlic aioli on toasted sourdough bread

All sandwiches include your choice of Wharf chips or Wharf slaw or substitute fresh hand-cut fries for \$2

 Vegetarian options

- Ask your server for gluten-free options



THE LEAFY SIDE

Captain's Salad • \$10

Mixed greens, blue cheese crumbles, bacon, ham, cucumber, tomato and hard-boiled egg

BLT Wedge • \$8

Local lettuce wedge topped with local tomatoes, egg, fresh crumbled blue cheese and bacon

Kale and Apple Salad • \$12

Baby kale tossed with granny smith apples, candied pecans and dried cranberries

Garden Salad • \$6

Local lettuce, cucumbers, tomatoes, shredded carrots, red onions and croutons with your choice of homemade dressing

Add grilled chicken breast to any item • \$6

Add grilled salmon to any item • \$7

Available dressings:

- Balsamic vinaigrette
- Garlic herb vinaigrette
- Buttermilk ranch
- Chunky blue cheese

LET'S DIG IN

Merwin's Meatloaf • \$15

Cheddar and jalapeño stuffed, bacon wrapped meatloaf with pan gravy, redskin potatoes and Brussels sprouts

Mac & Cheese Curds • \$12

Cavatappi tossed in four-cheese cream finished with Wisconsin cheese curds and rosemary bread crumbs

Seared Salmon over Brussels Sprouts • \$16

7 oz. pan-seared salmon over redskin potatoes and Brussels sprouts with bacon and caramelized onions

Pot Roast Dinner • \$17

Pot roast served over Brussels sprouts and pierogies with pan gravy

LET'S VEG OUT

Cheese Tortellini • \$12

Cheese tortellini tossed with sautéed sweet potatoes, peas and greens finished with brown butter

Beet Salad • \$12

Roasted beets layered with goat cheese and topped with arugula, balsamic honey and pickled onions

Artichoke & Arugula Melt • \$12

Artichokes grilled with arugula between buttered sourdough bread with provolone cheese and Sriracha-soaked onions

Veggie Burger • \$12

Homemade veggie burger served on a brioche bun topped with house pickles, basil aioli and roasted tomatoes

~Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

~We recommend that guests with food allergies avoid fried menu items due to the high likelihood of cross contact. This includes but is not limited to peanuts, tree nuts, shellfish and gluten. All fried items share the same fryer and oil.

OHIO BEER \$5

Fat Heads - Headhunter - IPA
 Great Lakes - Burning River - Pale Ale
 Great Lakes - Edmund Fitzgerald - Porter
 Jackie O's - Mystic Mama - IPA
 Market Garden - Citra Max - IPA
 Platform - Palesner - Pilsner



HOUSE WINE

Glass/Bottle • \$6/20
 Sycamore Lane Cellars
 Napa Valley, California
 Cabernet Sauvignon
 Chardonnay
 Merlot
 Pinot Grigio
 White Zinfandel

CRAFT BEER \$6

Bell's - Two Hearted - IPA
 Dogfish Head - Burton Baton Oaked Aged IPA
 Lagunitas - Little Sumpin' Sumpin' - Wheat Ale
 Left Hand - Milk Stout
 New Hollands - Dragon Milk - Aged Stout
 Six Point - Resin - IPA

RED WINES

Glass/Bottle
 Antigal UNO Malbec (Argentina) • \$9/30
 Margaret's Vineyard Merlot (Mendocino, California) • \$8/25
 Castle Rock Pinot Noir (Mendocino, California) • \$8/25
 Ravenswood Zen of Zin (California) • \$8/25
 Glenbrook Cabernet Sauvignon (California) • \$8/25
 Sketchbook Artist Red Blend (California) • \$8/25

DOMESTIC BEER \$4

Blue Moon	Labatt Blue
Bud Light	Michelob Ultra
Budweiser	Miller Lite
Coors Light	Sam Adams Boston Lager
Corona Extra Gold	Stella Artois
Corona Light	Yuengling
Crispin Cider	NA O'Douls
Guinness	NA Becks
Heineken	

WHITE WINES

Glass/Bottle
 Adelsheim Pinot Gris (Oregon) • \$9/30
 Montsable Chardonnay (France) • \$8/25
 Neirano Moscato d'Asti (Italy) • \$8/25
 Chateau Haut Rian Sauvignon Blanc (France) • \$8/25
 Richter Zeppelin Riesling (Germany) • \$8/25
 Santa Margherita Pinot Grigio (Italy) • \$9/30

DRAFT BEER

Always featuring Trail Head and rotating seven taps; please ask your server about our selection.

CHAMPAGNE

Glass/Bottle
 Canello Prosecco • \$9/30

SPECIALTY DRINKS

Merwin's Mary • \$12
 Absolut Peppar Vodka, Zing Zang Bloody Mary Mix, meat and cheese skewer, pickle, Queen Olives with a celery salt rim

Paddler's Mary • \$12
 Effin Cucumber Vodka, Zing Zang Bloody Mary Mix, Queen Olives with a celery salt rim and veggie skewer

Winter Sangria • \$8
 A warming combination of cabernet, blackberry brandy, fresh oranges and cherries

Irishtown Bend Coffee • \$8
 Fresh hot coffee, Jameson Irish Whiskey and Bailey's Irish Cream topped with whipped cream

Fireside Cider • \$8
 Warm Apple Cider and Fireball Whiskey topped with whipped cream and cinnamon

Chocolate Martini • \$10
 360 Double Chocolate Vodka, Kahlua, Bailey's Irish Cream garnished with chocolate and a cherry

Espresso Martini • \$10
 Patron XO Espresso Liquor, Kahlua and Bailey's Irish Cream



In 1905, then Cleveland City Parks engineer, William A. Stinchcomb, realized that the city was expanding rapidly, leaving few green spaces for rest and relaxation. He felt that it was time to look at expanding the park system and called for the establishment of "an outer system of parks and boulevards." His words struck a chord with like-minded civic and business leaders and led to the creation of what has grown to become today's Cleveland Metroparks. For 100 years Cleveland Metroparks has been serving the people of Cuyahoga County and surrounding communities.